



LA SBERCIA

## WELSCH

BRUT SPARKLING WINE  
MARTINOTTI METHOD

**Grape:** 100% Riesling Italico from ancient clones

**Vineyard:** north-east exposure, average altitude 200 meters, average slope 20%.

**Winemaking:** The must obtained through soft pressing of the grapes, harvested and selected by hand, is left to ferment in stainless steel tanks at a temperature of 12 °C for thirty days.

After fermentation, the wine is stored at a constant temperature of 5-7 °C, until the sparkling process begins. It takes place in pressure tanks at 15 °C and continues for a month.

This is a crémant sparkling wine with a mild effervescence.

**Organoleptic properties:**

Color: lively straw yellow.

Perlage: fine and persistent, with a very soft foam.

Fragrance: fresh, intense, creamy. Typical scent of just-ripe apple.

Taste: enticing and expressive.

**Alcohol content:** 12 % vol

**Food pairings:** A very versatile wine: perfect as an aperitif and with appetizers, it also goes very well with risotto, delicate stuffed pasta, fish and white meat main courses.

**Service temperature:** 6 - 8°C